



**2016 CRESCENT CITY BLUES & BBQ FESTIVAL
FOOD VENDORS AND MENUS**

Blue Oak BBQ

Smoked Chicken Wings, \$5 for 4 wings

6-Hour St. Louis Spare Ribs (pork), \$5 for 2 ribs

Bratz Y'all

Drunk Pig, \$9

Slow roasted pork marinated in dark beer with mustard, sauerkraut and caramelized onions in a fresh Leidenheimer bun.

Nuernberger Brat , \$8

The oldest known sausage recipe, dating back to the 14th century; grilled pork in a fresh pretzel bun with mustard, sauerkraut and caramelized onions.

Bavarian Brat, \$8

Pork and veal sausage topped with mustard, sauerkraut and caramelized onions, in a fresh Leidenheimer bun.

Black Forest Beer Brat, \$7

Smoked beef sausage with mustard and sweet & sour caraway slaw in a fresh Leidenheimer bun.

German Potato Salad (vegetarian), \$3

Salted Bavarian Pretzels, \$4 or \$7

With Obatzda Dip (cream cheese, horseradish herbs and fresh radish).

Dirty Dishes

Smoked Gouda Mac & Cheese w/ Crawfish & Turkey Tasso \$8

Pulled Pork Mac & Cheese w/ BBQ Sauce \$8

J's Seafood Dock

BBQ Shrimp Po Boy, \$7

On French Bread

½ Dozen Chargrilled Oysters, \$10

Topped with garlic and Parmesan cheese

Jalapeno & Cheese Grits, \$7

Topped with shrimp

The Joint

Smoked Pork Sandwich, \$6
Smoked Brisket Sandwich, \$7
Smoked Chaurice Sausage Sandwich, \$6
Cole Slaw, \$3
Baked Beans, \$3

LaDelyo's Creole Catering

BBQ Backbones with two sides, \$5
BBQ Chicken with two sides, \$5
Baked Beans, \$5
Coleslaw, \$5
Potato Salad, \$5
Peach Cobbler, \$5
Two Meats & Two Sides Combo, \$15

Peck's Seafood Restaurant

BBQ Pulled Pork Jambalaya, \$7
Voodoo Alligator Kickers, \$8
BBQ Pulled Pork Taco, 2 for \$8
Creole Mustard Cole Slaw, \$3
Combo, \$10
Any Item with side of coleslaw
Pulled Pork Sandwich, \$7
Smoked pork, ginger sesame slaw, onions, pickles, BBQ sauce
Kung Pao Pork Sandwich, \$7
Chinese 5 spiced pork, kung pao sauce, Asian pickles, siracha mayo
Sides
Roasted Garlic Mac & Cheese, \$4
Chili-Glazed Brussels Sprouts, \$4
Two side dishes, \$7
Two meat dishes, \$9
Combo of both meats and both sides, \$15

Saucy's

Brisket QUESadilla, \$8
Brisket Slider, \$5
On a brioche bun with crumbled bleu cheese
Smothered Pork Stuffed Po Boy, \$6
Smoked Boudin Link, \$3
Deviled Egg Potato Salad, \$4 (or \$3 with entree item)

Smoke Street Catering

Brisket Sandwich with Coleslaw, \$9
Pulled Chicken Sandwich with Coleslaw, \$7
Smoked Bacon Collard Greens, \$5

Q Smokery & Cafe

Pulled Pork Slider, \$4.25 each
Pulled Chicken Slider, \$4.25 each
BBQ Mac & Cheese, \$7
3 Slider Combo with cole slaw, \$11

Vaucresson Sausage Company

Creole Hot Sausage Po Boy, \$7
Creole Crawfish Sausage Po Boy, \$7
Creole BBQ Chicken Sausage Po Boy, \$7

Walker's BBQ

Cochon De lait Po Boy, \$8

Dressed with coleslaw

Cochon Nachos, \$8

Fresh corn chips topped with cochon and sharp white cheddar cheese. Garnished with diced Roma tomatoes, sliced green onions and cilantro.

Cochon Salad, \$8

Coleslaw, \$4

DESSERTS

Bittersweet Confections

Cupsid Down Cakes, \$5
Mississippi Mud Cheesecake, \$5
Salted Caramel Marshmallow Brownie, \$5
Chocolate Bourbon Bread Pudding, \$5
Chocolate Chip Cookie, \$2

La Divina Gelateria

Italian Ice Cream & Sorbet, \$5 cup or cone

Loretta's Pralines & Pies

Pies: Sweet Potato or Pecan, \$5
Praline Cupcakes, \$5
Praline Shoe Soles, \$5
Pralines (Original, Chocolate, Coconut Rum), \$3
Sweet Potato Bread Pudding, \$6
Cookies: Sweet Potato or Praline, \$3